

IMPROVED METHOD FOR PREPARING FLOUR DOUGHS AND PRODUCTS

MADE FROM SUCH DOUGHS USING GLYCEROL OXIDASE

This application is a division of 09402664 filed 10/22/99 now Pat # 6406723 which is a 371 of PCT/DK 98/00136 filed 4/3/98.

FIELD OF THE INVENTION

5

The present invention relates to the field of food manufacturing, in particular to the preparation of improved bakery products and other farinaceous food products. Specifically, the invention concerns the use of glycerol oxidase as a dough

10 strengthening agent and improvement of the quality of baked and dried products made from such improved doughs. There is also provided a method of improving the properties of doughs and baked product by combined use of glycerol oxidase and a lipase.

15

TECHNICAL BACKGROUND AND PRIOR ART

The "strength" or "weakness" of doughs is an important aspect

20 of making farinaceous finished products from doughs, including baking. The "strength" or "weakness" of a dough is primarily determined by its content of protein and in particular the content and the quality of the gluten protein is an important factor in that respect. Flours with a low protein

25 content is generally characterized as "weak". Thus, the cohesive, extensible, rubbery mass which is formed by mixing water and weak flour will usually be highly extensible when subjected to stress, but it will not return to its original dimensions when the stress is removed.

30

Flours with a high protein content are generally characterized as "strong" flours and the mass formed by mixing such a flour and water will be less extensible than the mass formed from a weak flour, and stress which is applied during mixing

35 will be restored without breakdown to a greater extent than is the case with a dough mass formed from a weak flour.

Strong flour is generally preferred in most baking contexts because of the superior rheological and handling properties

2005010-16E000001